



Tenuta Buon Tempo

BRUNELLO DI MONTALCINO DOCG 2012 RISERVA

This Brunello Riserva is produced only in exceptional years of outstanding climactic conditions that create a perfect growing season. Less than 10% of the best grapes from the oldest vines are chosen for the Riserva. The vinification process is following the same philosophy of the other Brunellos but differs by lengthening the various phases and augmenting the use of wood in order to reveal the quality of the grapes thus creating a wine of great finesse, structure and aging potential. This is a wine that exalts the terroir and the growing season of the year it was produced.

GRAPE VARIETY: 100% Sangiovese.

PRODUCTION AREA: Montalcino, Castelnuovo dell'Abate.

EXPOSURE: South-east.

ALTITUDE: 350 meters ASL.

SOIL: Galestro marl-Sandstone.

TRAINING SYSTEM: Spurred Cordon.

PLANTING DENSITY: 3,333

YIELD PER VINE: 1 kilo.

HARVEST: September 25-30.

WINEMAKING AND AGING: The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of 4 to 5 weeks followed by 40 months of aging in 500 liter french barrels of which 50% are new and the rest are 2nd and 3rd year passage. After natural clarification by decantation in stainless steel tanks, it is bottled and then rests for 18 months.

TOTAL PRODUCTION: 3,000 bottles per year—only in exceptional vintages.

TASTING NOTES: Welcome to the Brunello deep end! Very ripe red fruit nose with floral touches that balance the serious, dry tannins. The finish is very long and rather delicate. Drink or hold.

ALCOHOL CONTENT: 15% by vol.

VOLUME: 750 ml.

EAN CODE: 8 058056 162144

